

FESTIVE MENU 2025 À LA CARTE

FESTIVE STARTERS £9

Roasted Tomato and Red Pepper Soup (GFA)(V)(VE)(DFA)

Croutons, Basil Oil & Toasted Sourdough

Chicken Liver Pate (DFA)(GFA)

Pickles, Rocket, Parmesan Salad & Toasted Sourdough

Tempura King Prawns

Gem Lettuce, Bloody Mary Sauce, Fresh Lemon & Crispy Onions

Roasted Squash and Goats Cheese Tart (VGA)

Sage Crisps, Pea shoots, Balsamic

Hoisin Duck Bon Bons (DFA)

Asian Salad, Sweet Chilli Sauce, Spring Onions & Herb Dressing

Vegetable Spring Rolls (VGA) (V)

Asian Salad, Hoisin Sauce, Sweet Chilli & Spring Onions

FESTIVE MAINS

Roast Breast of Turkey (DFA)(GFA) £24

Roast Potatoes, Seasonal Vegetables, Pigs in Blankets, Stuffing & Gravy

Baked Fillet of Salmon (DFA)(GFA) £24

Crushed Potatoes, Sauteed Greens & Champagne Dill Cream

Beetroot Wellington (DFA)(V)(VE) £19

Seasonal Vegetables, Roast New Potatoes, Tarragon Reduction

Braised Featherblade of Beef (DFA)(GF) £26

Creamed Potato, Green Beans, Confit Carrot, Red Cabbage & Rich Jus

Risotto of Squash, Blue Cheese and Peas (DFA)(GF)(VE) £19

Sage Crisp and Balsamic

Cae Mor Beer Battered Fish & Chips (GF)(DF) £19

Tripled Cooked Chips, Tartare Sauce, Fresh Lemon & Mushy Peas

Cae Mor Beef Burger £19

Brioche, Cheddar, Tomato, Lettuce, Slaw, Pickle, BBQ Sauce & Fries

Southern Fried Chicken Burger £19

Tomato, Lettuce, Slaw, Pickle, Cajun Mayo & Fries

10oz Ribeye Steak (GF) £30

Truffle chips, Field Mushroom, Shallot, Roast Tomato, Rocket & Parmesan

8oz Rump Steak (GF) £28

Truffle chips, Field Mushroom, Shallot, Roast Tomato, Rocket & Parmesan

V – Vegetarian, GF – Gluten Free, GFA – Gluten Free Available, VE – Vegan,

VGA – Vegan Available, DF – Dairy Free, DFA – Dairy Free Available

Steaks are weighed raw & not cooked. Please inform a member of staff of any allergies prior to placing your order

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SIDES

Peppercorn Sauce (GF) £4	House Salad (VE) £5
Red Wine Jus £4	Mixed Vegetables (GF)(VGA) £5
Triple Cooked Chips (GF) £5	Skinny Fries (GF)(VE) £5
New Potatoes £5	

FESTIVE DESSERTS £9

Christmas Pudding (DFA) (GFA)

Cranberry Compote, Brandy Sauce, Crisp Orange

Crème Brûlée (GFA)

Whiskey, Apple and Sultana Compote with Shortbread Biscuits

Welsh Cheddar and Stilton (GFA)

Grapes, Chutney and Apple, Biscuits and Welsh Butter

Chocolate Cherry Cheesecake (GF) (VGA)

Chocolate soil, Glazed cherries, Amaretto & Cherry ice cream

Sticky Toffee Pudding (GF)

Salted Caramel Sauce, Vanilla Ice Cream and Honeycomb

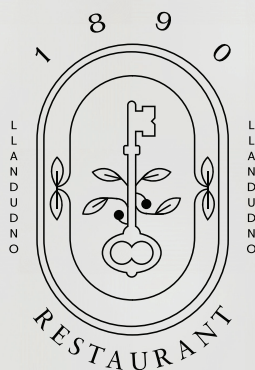
Set Coconut Mousse (DF) VGA)

Sour Cherry Sorbet, Mango Gel, Meringue

Dark Chocolate Brownie (DFA) (GFA)

White Chocolate Soil, Vanilla Caramel Swirl Ice Cream

Speciality Tea, Coffee & Warm mince pie £ 4.00



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